



PARÉS BALTÀ BLANCA CUSINÉ

2019 Microcuvée Cava | D.O Penedès

The 2019 Cava Blanca Cusiné vintage is a sparkling wine, composed of three grape varieties: 83% Xarel·lo, 7% Chardonnay, and 10% Pinot Noir. These grapes were hand-harvested from vineyards cultivated using organic, biodynamic, and Demeter farming methods. They also benefited from special soils and microclimates ideal for producing refined wines. • This elegant Microcuvée is produced in limited quantities. • Chardonnay and Xarel·lo are fermented separately in stainless steel vats at 16 °C. • Pinot noir is vinified on lees for two months with batonnage three times a week. • Cava Blanca Cusiné is made according to the traditional method: second fermentation in the bottle with a minimum ageing period of 80 months. • The vineyards range between 17 and 41 years old. • Minimal intervention in the cellar. • Cava Blanca pairs perfectly with any dish from beginning to end.

Tasting notes

Aroma

Intense aroma of dried fruits, toasted nuts, and subtle hints of fruit compote.

Taste

The palate is elegantly balanced, with nice acidity, silky texture, and a delicate effervescence.

